





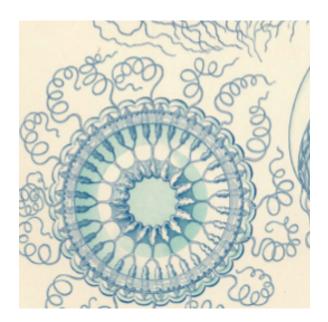
#1 Resort in Bermuda, The Bahamas and Turks and Caicos for three years in a row and #28 Hotel in the World



LUNCH MENU



#1 Resort in the Atlantic & Caribbean Island two years in a row and #28 Hotel in the World





GRILL of the DAY with ORGANIC SALAD GREENS

Your choice of Hog Snapper, Blackened Mahi-Mahi, Grilled Shrimp or Flatiron Steak

Simply grilled and served with home made pesto on a salad of organic field greens, sun ripened avocado, lettuce, cherry tomatoes and your choice of dressing - 32

SIDES - 8

SLICED AVOCADO

FRENCH, CURLY or SWEET POTATO FRIES

BAHAMIAN POTATO SALAD

CREAMY COLESLAW

SMALL PLATES

Grilled New Season Asparagus

with grilled lemon, olive oil, Andros sea salt & shaved Parmesan - 16

Shrimp Skewers flame grilled and served with sesame mayo and pesto - 18

Chicken Wings (5). Marinated in lemon and orange juice, dusted in corn starch and flash fried. Served with your choice of sweet chill or nom-choc sauce - 16

Tropical Conch Salad

Tender pieces of diced, freshly harvested conch in a refreshing island herb & citrus vinaigrette with mango and mint on a bed of greens - 22

LARGE PLATES

Blackened Mahi-Mahi Wrap

Blackened Mahi-Mahi with cajun remoulade, organic greens and sunripened tomato. 26

Grilled Beef Wrap

Grilled Flatiron steak with lettuce, sun-ripened tomato, and mayo - 24

Snapper & Avocado Burger

Line caught snapper fillet dipped in herbed breadcrumbs and fried golden brown with avocado, lettuce, tomato and tartar sauce on a sesame bun - 28

Kamalame Loaded Beef Burger

8 oz prime beef sirloin burger grilled to your liking served with caramelized onions, crisp romaine lettuce, plum tomato, applewood smoked bacon, avocado & spicy mayo on a sesame seed bun - 28

All large plates served with your choice of fries and coleslaw